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Erratum Notice

The following is the corrected Fig. 3 for the article entitled, "Volatile Compounds from Heated Glucose," by R. H. Walter and L. S. Fagerson appearing on page 297 volume 33 of the *Journal of Food Science*.

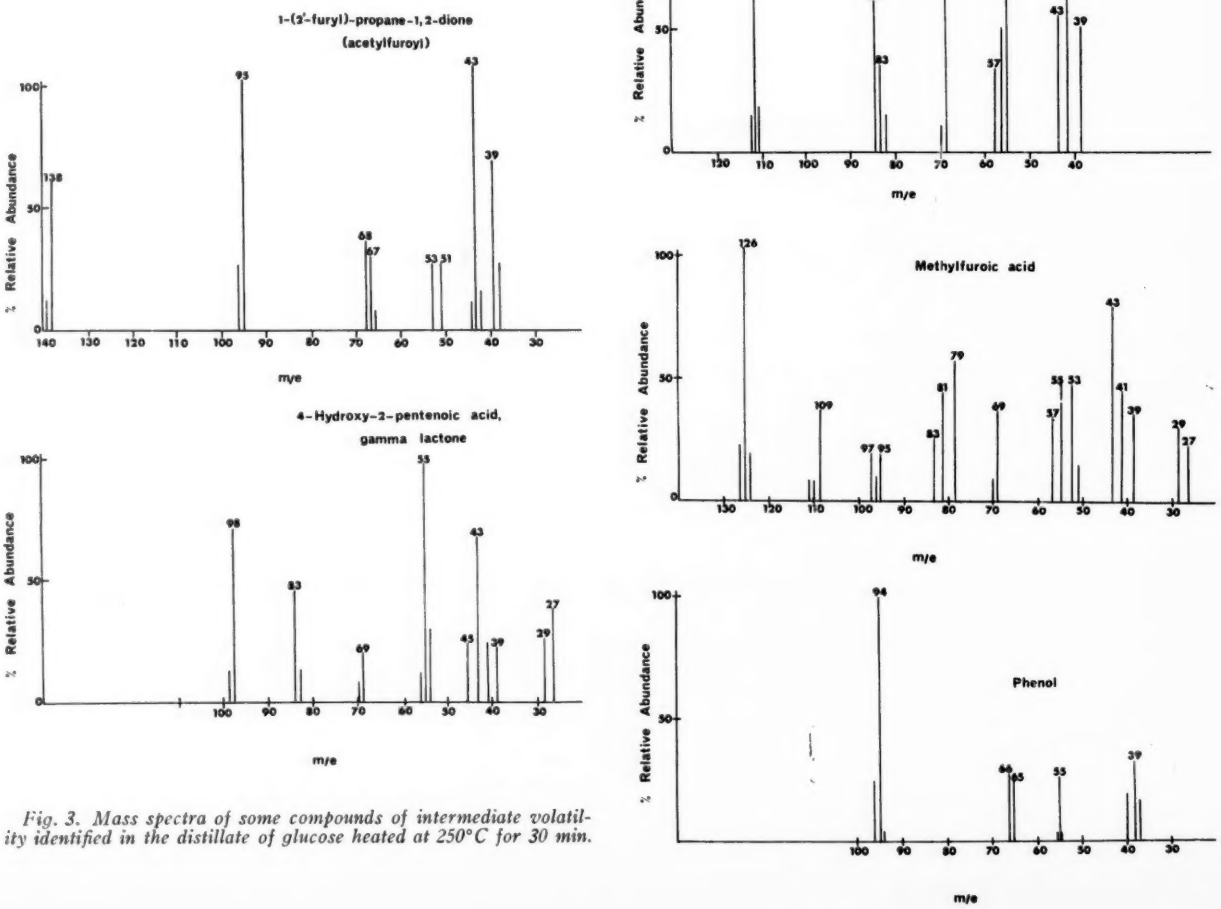

Fig. 3. Mass spectra of some compounds of intermediate volatility identified in the distillate of glucose heated at 250°C for 30 min.

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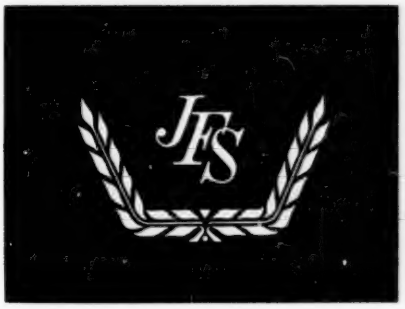

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Institute of Food Technologists

The Institute of Food Technologists is a professional society of scientists, engineers, educators and executives in the field of food technology. Food technologists are professionals who apply science and engineering to the research, production, processing, packaging, distribution, preparation and utilization of foods. Individuals who are qualified by education, special training, or experience, are extended an invitation to join in professional association with the select group of the food industry's scientific and technological personnel who are Institute members. Membership is worth many times its modest cost, reflecting positive benefits, stimulation and opportunities for the individual and his business or profession.

OBJECTIVES

The Institute, as a non-profit, professional, educational society, has several major aims: to stimulate investigations into technological food problems; to present, discuss and publish the results of such investigations; to raise the educational standards of Food Technologists; and to promote recognition of the scientific approach to food and the basic role of the Food Technologist in industry. All of these activities have the ultimate objective of providing better and adequate foods for mankind.

ORGANIZATION AND PROGRESS

Organized July 1, 1939, at Cambridge, Mass., with a membership of less than 100, the Institute has grown to more than 9,500 (1968). It is world-wide in scope, with members in the Americas, Scandinavia, England, Holland, Germany, France, India, Australia, New Zealand, and Japan, among others.

QUALIFICATIONS FOR MEMBERSHIP

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Members. Any ethically qualified person active in special or limited aspects of food technology, who is an Administrator, Director or Executive under whose jurisdiction operations in food technology are conducted; or those engaged in the dissemination of knowledge of food technology; or one whose work requires a general knowledge of the broad principles of food technology as it applies to the products, processes or equipment with which he or she is concerned; or a recent graduate in food technology, or applicable branches of science and engineering who has entered a career in food technology; shall be eligible to become a Member.

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DUES

Professional Members and Members—$20.00 a year; Students—$2.50. Includes subscription to FOOD TECHNOLOGY, Annual Directory (and JOURNAL OF FOOD SCIENCE if requested).

PUBLICATIONS

The Institute publishes two journals. FOOD TECHNOLOGY, issued monthly, is the official journal of the Institute. Besides covering many fields of interest to food technologists throughout the world, it publishes the results of research in food technology and their practical application to industry. The JOURNAL OF FOOD SCIENCE, issued bimonthly, is devoted exclusively to papers presenting original investigations and basic research in fundamental food components and processes. In addition, an IFT WORLD DIRECTORY & GUIDE is published annually.

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Where 25 or more members live within commuting distance of a given point, a regional section may be established. Meetings can be held at more frequent intervals by such groups. Presently, there are 40 regional sections.

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Affiliate certificates may be granted to food technology organizations outside the U.S.A. There are currently five chartered affiliate organizations.

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